



## White Pizza with Prosciutto & Chicken

Hot Honey & Arugula



30-40min



2 Servings

This version of the recipe is customized with chicken breast strips.



## What we send

- 1 lb pizza dough <sup>1</sup>
- 10 oz pkg chicken breast strips
- 1 lemon
- 2 (¾ oz) Parmesan <sup>7</sup>
- 4 oz ricotta <sup>7</sup>
- 2 (½ oz) honey
- 1 pkt crushed red pepper
- 3 oz arugula
- 2 oz prosciutto

## What you need

- neutral oil
- all-purpose flour <sup>1</sup>
- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- medium skillet
- microplane or grater

## Cooking tip

Allowing your dough to come to room temperature is the key to making it stretchy and easy to work with. We recommend taking the dough out of the fridge at least 30 minutes before using it.

## Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1040kcal, Fat 27g, Carbs 124g, Protein 57g



### 1. Prep dough

Set **dough** out and allow to come to room temperature. Preheat oven to 450°F with a rack in the lower third. Lightly grease a rimmed baking sheet with **neutral oil**.



### 2. Bake crust

On a lightly **floured** surface, stretch or roll **dough** to a rectangle (about 8x10-inches). Transfer to prepared baking sheet; drizzle dough with **olive oil** and season generously with **salt** and **pepper**. Bake on lower oven rack until crust is browned and crisp on the bottom, 15-20 minutes (watch closely as ovens vary). Remove from oven.



### 3. Cook chicken

Pat **chicken** dry and cut into 1-inch pieces; season all over with **salt** and **pepper**. Heat **1 tablespoon olive oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.



### 4. Prep dressing & ricotta

Finely grate **¼ teaspoon lemon zest**. Separately squeeze **½ teaspoon lemon juice** into a medium bowl; stir in **1 teaspoon olive oil** and set lemon dressing aside until step 5. Finely grate **all of the Parmesan**. In a 2nd medium bowl, combine **ricotta**, **lemon zest**, and **half of the Parmesan**. Season ricotta to taste with **salt** and **pepper** and set aside until step 6.



### 5. Make honey & salad

In a small bowl, stir to combine **all of the honey** and **a pinch or two of crushed red pepper** (depending on heat preference). Stir in **1-2 teaspoons hot tap water** to thin.

Add **arugula** to bowl with **lemon dressing**, and toss gently to coat. Season to taste with **salt** and **pepper**.



### 6. Finish & serve

Spread **seasoned ricotta** over **crust**, then top with **arugula salad**, **chicken**, **prosciutto**, and **remaining Parmesan**. Drizzle **hot honey** over top and garnish with **crushed red pepper**, if desired. Enjoy!